Gilman Home Appliances
太 平 家 庭 電 器

Email address 電郵地址：
8210service@gilman.hk

客戶服務熱線 Customer Service Hotline 8210 8210
www.gilman.hk

利豐綜網旗下成員
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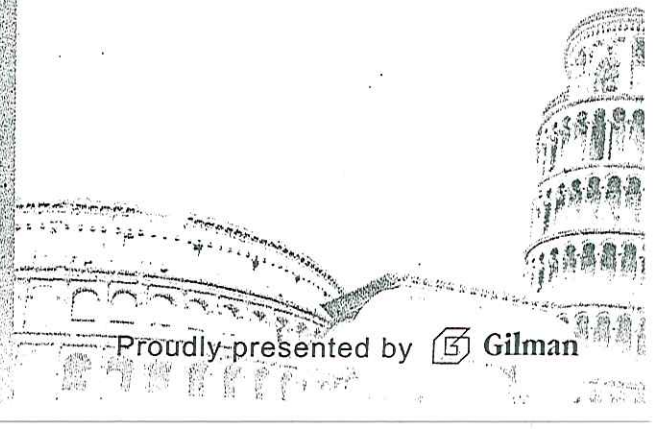
ELECTRIC STEAMER

MODEL NO.: GES25



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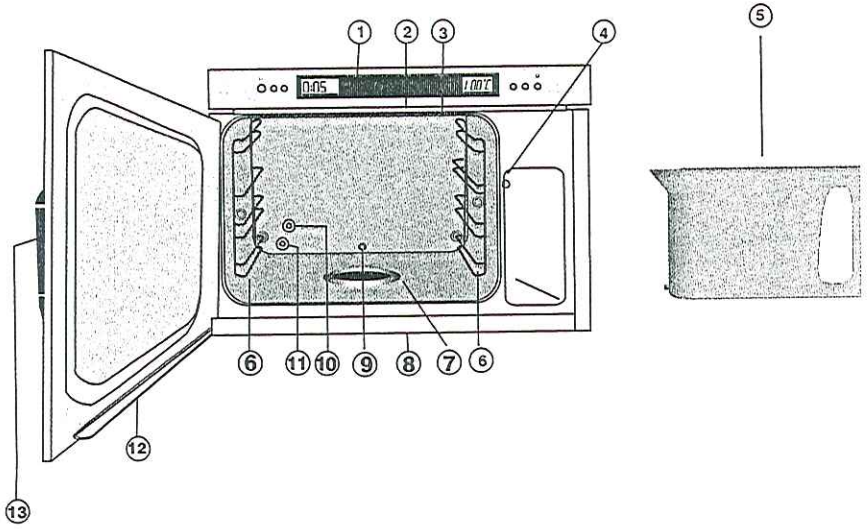
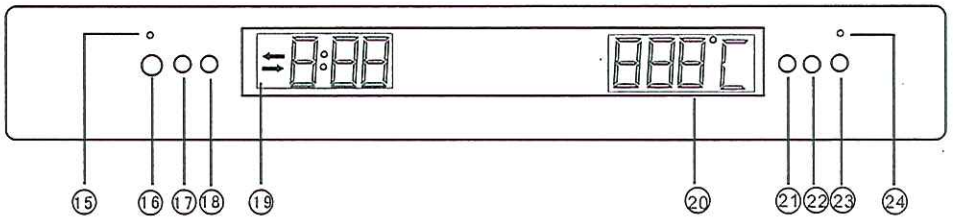
Front view



1.Control panel
2.Steam exit
3.Oven door rubber side seal
4.Independent cavity of water box
5.Water tank(1 liter)
6.Vessel bracing shelf
7.Heating plate
8.Oven' s coagulation groove
9.Water exit
10.Steam exit
11.Thermostat
12.Oven' s door coagulation groove
13.Oven' s door button



⑮ Power LED
⑯ power on/off
⑰ Time – button
⑱ Time + button
⑲ Time display
⇄ Time+/– marking
⑳ Temperature display
⇄ Temperature+/– marking

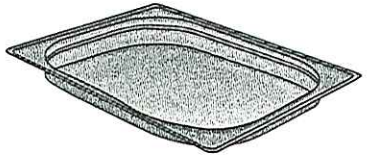
Security lock
Adjustable thermometer
Water shortage
㉑ Temperature – button
㉒ Temperature + button
㉓ Start/stop button
㉔ Working LED

Accessories attached

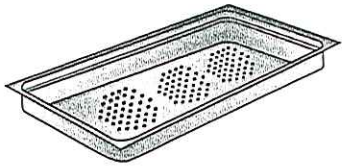
Welcome to order additional fittings when necessary

Drip plate

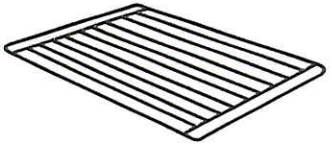
Used to contain dripped cooking liquid



1 Cooking vessel
Multi-hole design
Used for steam cooking



Metal steam shelf
Used for placing cooking vessels



Technical specifications

Model	Power supply	Rated power	Capacity
GES25	220-240V~50Hz	1950W	25L

Installation and power supply connection

- If this steam oven is not equipped with a plug or the plug has been removed, it must be installed by qualified electrical technician, and be in accordance with local security regulations. Any consequence arising from wrong installation or power connection shall not be burdened by manufacturer.

- In accordance with international and local safety regulations, safety could not be guaranteed until the machine is properly connected with the grounding system. Users must test this basic security requirement, so as to ensure safety. If there is any question, please ask the qualified technician to test the household power supply system. If this grounding system test is conducted by an unqualified technician, any consequence (for example, electric shock) resulting from improper grounding system shall not be taken by manufacturer.

- Do not change this machine's power lead by yourself, those power leads that are not equipped with this machine may not match with this oven's safety regulation. .

- The design of this machine is not suitable for mobile facilities such as ship, travel vehicle and aeroplane, etc. except a qualified engineer has evaluated the risks and concluded that it is suitable

.

- This oven shall not be installed on a higher place, whereas the height should be proper, so that all users can reach all cooking positions and vessels safely. Otherwise the liquid spilling from the machine could cause scald.

Correct use

- Before first time use, please read this user manual concerning the safety use of this machine, maintenance and other important notice, so as to avoid accident or damaging this oven, or both.

- All built-in electric fittings must be covered appropriately.

- Do not operate the oven when no food inside. But except first time heating.

- The purpose of this steam oven is limited to the scope stated in this user manual only. Users may face risks if use for other purposes. And these risks shall be taken by users. If any damage happens due to improper use, manufacturer shall by no means be responsible.

- In order to maintain hygiene, please empty the remaining water in the water tank after use, so as to avoid accumulating condensates in the oven.

- Use tissue paper to clean and dry the coagulation groove after use.

- Open the oven's door; clear moisture inside the oven until it is very dry.

- If you will not use this machine for a long period of time (for example, go out for a holiday), you should first clean it, then keep the oven's door open, so as to avoid peculiar smell.

- Every time when you add water to the water tank, you shall use a dry cloth to clear the accumulated water at the bottom of independent shelf.

Caution against damage

- Do not put unopened cans into the steam oven to heat, so as to avoid being blown out resulting from the cans' internalpressure, and damaging this machine.Injury or scald is also possible.

- Do not keep food that has been steamed or cooked in the machine for too long, so as to avoid vapor coagulating and erode the oven's body.

- Only use scale-remover or scale removal tablet that contains citric acid to clean the oven equipment. Do not use vinegar or other cleansers that contain vinegar, for it can erode the machine.

- Heating plate shall be regularly scaled and cleaned with scale removers that contain citric acid, so as to ensure the heating device to have good thermal conductivity.

- Do not use vapor cleaning equipment to clean this oven, because vapor could damage elements and oven's surface. Manufacturer should not be responsible for this.

- **Keep this oven away from children.**

Caution against scald

When in use, this oven (especially inner wall of oven's door and nearby ventilator outside oven body) will be very hot. Even after use, it will be still very hot; please prevent kids from touching it.

If the steam oven is still hot, steam will give off in all directions. Please keep distance from the oven, until the steam vents completely.

Carefully open the oven's door, and be cautious against the hot water spilling out from the coagulation groove.

Damage of the oven

- **If this machine is damaged or broken down, please turn it off and cut power supply immediately. If the steam oven has not been installed properly, please disconnect power supply completely. If it is connected by way of plug and outlet on wall, please turn off outlet and pull out the plug (please directly pull out the plug, do not pull its wire) and contact the repair service center. Before it is repaired, please do not connect power supply again.**

- **Repairing shall be done by qualified and well-trained technicians in accordance with international and local safety practices. One could face danger if it is repaired by unqualified technicians. Do not open the outer shell of the oven by yourself.**

- **Within the warranty period, any repair must be done by the technicians who recognized by the manufacturer. Otherwise, the warranty shall be regarded as invalid.**

- **If there are cockroaches or other pests in the area in which this oven is used, you should pay extra attention to keeping the oven and the environment clean. If the oven is damaged due to cockroaches or other pests, it will not enjoy the warranty.**

- **When take out or put in the water tank, do not incline.**

- **For the sake of enhancing protection, when taking out hot utensils from the oven , we suggest you wearing gloves, and avoid them being wetted, otherwise heat will soon get through the gloves, and resulting in scald.**

Security instruction

- **Keep kids from touching the steam oven.**

- **If the electrical outlet is close to the oven, please keep the wire from touching it, so as to avoid electric shock due to the damaged insulated wire if any.**

- **Food must be cooked fully or re-heated thoroughly. There are many factors affecting the cooking time, which including food size, weight, temperature, cuisine, shape of vessel and size. And some food contain microbe, which cannot be killed until it is cooked thoroughly. If there is anything uncertain, please select longer cooking or re-heating time.**

- **If using plastic vessel, please first make sure that it can resist 100 ℃, otherwise, it could be melt down or cracked.**

Cleaning before first time use

First of all, take out the water tank, wash and clean it with hot water. Do not use any cleaning liquid or cleanser. The built-in level device could also be taken out and washed (please refer to the part of "**cleaning and maintenance**").

This machine has been treated with preservative agent before it left the factory. If you want to rid it inside the oven, please use cleanser that has been diluted by hot water. **Do not** let cleanser reach the oven's seal location directly. Please also and clean the water tank and all other components.

Every time before use

Fill the water tank with water.

Users do not need to take out the cover of the box.

Use tap water or mineral water only.

Water level must higher than the lowest scale mark, and lower than the highest one. Please fill in water when necessary. Fox example: when to cook for 15 minutes, water level should not lower than the scale mark of 15 min.

- **Please lift the water tank with both hands, and push it into the steam oven until it is secured tightly. Be careful, do not spill water.**
- **Drip plate shall always be placed in the lowest slide, so as to collect the cooking liquor during the process of steam cooking.**

*** Please clear out the water in the heating plate with dry cloth.**

Program introduction

Power switch---After switching on, press this button for a while, the oven will power off, if you want to switch it on again, press this button once more time.

Time - button---you can reduce cooking time when pressing it for a while.

Time + button---you can increase cooking time when pressing it for a while.

Temperature - button---you can lower working temperature when pressing it for a while.

Temperature + button---you can increase working temperature when pressing it for a while.

Start/stop button---after setting cooking time & temperature, press this button, the steam oven will begin to work, if you want to stop it, press it again.

FUNCTION TABLE

FUNCTION	PRESET* TEMPERATURE (CELSIUS)	AVAILABLE TEMPERATURE PRESET RANGE (CELSIUS)
NORMAL COOKING	100	80-100
VEGETABLE COOKING	100	90-100
FISH COOKING	85	70-100
MEAT/POULTRY COOKING	100	90-100
REHEAT	100	80-100
DEFROST	60	50-60

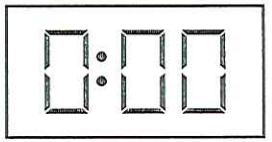
*The above preset temperature is for reference only.

Start and select functions

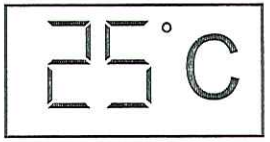
CONNECT THE POWER

Do preparation work well before cooking; turn the power on power (power LED will light). and start the steam oven according to following steps:

1、The left display will show 0:00(see the left figure below),adjust the time to the required cooking time.(1 minute-1 hours)



TIME DISPLAY



TEMPERATURE DISPLAY

2、The right display will show the temperature inside the oven (see the right figure below), adjust the temperature to the required cooking temperature (50℃-100℃).

3、After pre-setting the time and temperature, press the start button, the working LED lights, the oven begins to cook.

AFTER PROGRAM STARTS

After the program is started, you will hear the sound of fan and pump; time display show the set time; At the beginning, time will not be counted down; After the oven heats to the selected temperature, the time begins to be counted down. The temperature display will show the cooking temperature inside the oven. Users can know the temperature by reading it.

* **Notice:** when preheating the frozen food, the temperature inside the oven will first decrease, then increase gradually.

PAUSE PROGRAM

Users can open the oven door by pressing the pause button at any time, then the oven stops heating, but the set cooking time will be saved.

After the program is paused, there is still steam left in the oven which will give off when you open the door. Please keep distance from the oven until the steam vents completely.

When opening the door, please be cautious against the hot water spilling out from the coagulation groove.

When taking out or putting in drip plate or cooking utensils, be cautious against the spilt liquid. At the same time, do not touch steam and the top part of the oven, so as to avoid scald.

When you close the oven's door, it will continue to execute the program. The steam oven will heat again, and the display will show the remaining cooking time.

FUNCTIONS OF SECURITY LOCK

When you open the oven's door, the security lock will flash continuously and the electric steam oven will stop

After you close the door, the security lock display will be gone. The oven can work safely.

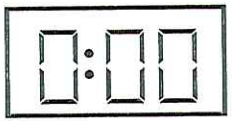
Change setting during processing

When the oven is working, all functions cannot be adjusted. You need to exit and re-set the settings, then start it again.

Press the start button, the steam oven will stop heating. At this time, users may re-set the time and temperature, after finished the setting, press the start button, the oven will go on heating. If you want to take out the food from the oven during cooking process, you must exit the program by pressing the start button once to stop the heating.

AFTER COOKING FINISHED

When the cooking time finished, it will give a sound alert. In the meantime, time display will show three"0"s.



- If you want to turn off the oven, please press the power on/off button, until the display show nothing.

✳Notice: when cooking is finished, fan will continue to work for a while. At this time, please do not turn off the power supply until the fan vents all the steam inside the oven.

If the oven is still hot, steam will give off when you open the door. Please keep distance from the oven, until the steam vents completely.

When opening the oven's door, you must be cautious against the hot water spilling out from the coagulation groove.

When taking out or putting in drip plate or cooking vessels, you must be cautious against the spilling cooking liquor. In the meantime, do not touch the steam and the top part of the oven, so as to avoid being scald.

AFTER USE

- Take out the drip plate, and empty the cooking liquor in it.
- Every time after use, clean and dry the oven by following the instructions stated in the part of "clean and maintenance".
- Before the inner wall of the oven dry completely, do not close the oven's door.

✳ Notice: After cooking finished, the ambient temperature inside the oven is very high; Be careful.

WATER SHORTAGE

The symbol of water shortage will flash in the temperature display. It will also give out sound alert when operating.

PROCESS IS AS FOLLOWS:

- Check water level, add water when necessary.
- Push the water tank back into its original position until it is secured tightly.
- Close the door until the symbol of water shortage does not flash any more, press the start button.

Now you can use the oven normally.

VESSEL SELECTION

This oven is included with stainless cooking vessels. Users also can buy other accessories when necessary.

When selecting proper cooking vessels, please notice:

Use the multi-hole cooking vessel as possible as you can. For example, cooking vegetables, steam can reach the food from all directions, which will make the cooking more even.

As for food in large size, such as potatoes, steam can play its role effectively because there is enough inter-space among it, and steam can penetrate freely. Therefore, the cooking time is the same, no matter the size of food is large or small. large high-bodied vessel is proper. Separate the food as possible as you can, so that steam can has more space to penetrate; food such as baked food, pea or asparagus tender bud, etc., because the inter-space is little or no space at all, vapor cannot play its role fully. As a result, the cooking time will be very long. The cooking time will be longer if the vessel is full. It will be better by using two or three flat-bodied vessels than by using one high-bodied vessel. Food better to be in 3-5 cm height. The listed cooking time shown in the table is based on this standard. The design of the steam oven is for 6-8 persons, please pay attention at this point and do not put in too much food.

Pyrex, ceramic glass, porcelain, stainless steel and enamelware all can be used.

Note:

-If using plastic cooking vessel, please ensure it can resist 100 ℃ high temperature and vapor.

-If using thick-bodied vessel, the cooking time will be longer.

-Please put the cooking vessels on the metal steam shelf.

-There must be at least 3 cm between the top of vessel's edge and the top of cooking shelf, so as to let enough vapor enter the vessel.

Steam cooking chart

Food	Weight (gram)	Temperature (Celsius)	Time (minutes)
Vegetables			
Broccoli(small size)	500	100	4-6
Cauliflower	800	100	12-14
Cauliflower(small size)	500	100	6-8
Green bean	750	100	8-10
Pea	250	100	3-5
Potatoes(half cut without skin)	500	100	20-25
Potatoes(with skin)	700	100	30-35
Carrot(in pieces)	700	100	6-8
Asparagus	500	100	10-14
Meat & Sausage			
Chicken(whole)	1000	100	20-25
Chicken(in pieces)	550	100	6-7
Sausage	350	90	2-4
Sliced Rib	500	100	7-9
Sliced port	350	100	6-8
Fish			
Salmon fillets	350	100	6 - 8
Yellow fin sole fillets	250	85	5 - 7
Carp fillets	300	85	5 - 7

The cooking result will be affected by the food quality and weather.

The above information is for reference only, the heating time should depend on the actual situation and individual preference.

Steam cooking chart

Food	Weight (gram)	Temperature (Celsius)	Time(minutes)
Baked food			
Macaroni with cheese	500	100	25-35
Hamburger patty	550	100	10-12
Beans			
Lentil,soaked	450	100	10-15
Dry bean	450	100	22-25
Lentil,dry	500	100	20-22
Rice & Grain			
Wheat	300	100	10
Porridge	350	100	20
Whole grain	250	100	16-35
Boil egg			
Just cooked	500	100	3-4
Middle-Done	500	100	5-6
Well-Done	500	100	8-10
Fruits			
Sliced Apple/pineapple	250	100	3-5
Cherry	300	100	3-4
Chinese Rhubarb	200	100	1-3

The cooking result will be affected by the food quality and weather.

The above information is for reference only, the heating time should depend on the actual situation and individual preference.

Steam cooking tips

-Steam can prevent food from being dried out, and make food with more juice. Therefore, steam cooking is suitable for many kinds of food, such as jiaozi (dumpling), pudding, fish, meat and vegetable, etc.

-Users can use any cabinet in the cavity to cook, and can cook multi-layer of food at the same time, with the cooking time remain unchanged

-Even if it is overtime cooking, the food will by no means be burned or friable, cheese is melted perfectly. This is a healthy cooking way which could keep the delicate flavor more than usual ones.

-As for frozen food, such as vegetable, etc., if it has been frozen as a block, please break it first before you steam it, The cooking time is approximately equivalent to fresh vegetables.

-This steaming way can keep food in its original flavor more than usual one. therefore, you can season it after cooking.

-As for dried food, for example, noodles and rice must be cooked together with cooking liquor. When you cooking noodles, cooking liquor should dip in it. But when you cook rice or bean, etc., the proportion between food and cooking liquor is 1:1. And food's cooking liquor will not be evaporated and could be absorbed by food (such as rice or noodles), or become sauce which could be added to the food after cooking.

-For steaming fish, please put little oil on the multi-hole cooking vessel. For cooking eggs, please put a little bit of oil on the seal-based cooking vessel.

-In order to prevent the cooking liquor from upper level dropping to the lower level food, the seal-based vessel should be placed above the multi-hole cooking vessel. please use the shelf.

Reheating

Reheat function	
Food	**Time(minutes)**
Vegetables	
Cauliflower	2
kohlrabi, carrots	2
Snacks	
Stuffed dumpling, potatoes (half cut)	3 - 4
Noodles/pasta/rice	2 - 3
Poultry	
Fried chicken pieces	3 - 5
Meat ball in sauce	3 - 5
Stewed meat	3 - 5
Fricassee(1.5cm thick)	3 - 5
Meat roll	3 - 5
Fish	
Fish fillet	2 - 3
Fish(half cut)	2 - 3
Main course	
Stewed chicken with rice	3 - 5
Roast pork with potatoes and vegetables	3 - 4
Spaghetti in tomatoes sauce	2 - 3
Rick soup/casserole	
Casserole	4 - 5
Vegetables soup, cream soup	2 - 3

The above information is for reference only, the heating time should depend on the actual situation and individual preference.

This steam oven's effect on reheating food is very ideal.

Process is as follows:

- **Put food on a flat plate, and cover it with a high-bodied plate or cover it with heat-resistant aluminum foil.**
- Adjust the temperature to 100 ℃.
- Select time (please refer to the attached table), and confirm your selection.

Tips:

If sauce is presented separately, please cover them with cover, and reheat them separately.

Defrosting

DEFROST FUNCTION				
Food	Weight (gram)	Temp. (Celsius)	Defrost time (Minutes)	Leave aside (minutes)
Meat				
Sliced port, sausage	800	60	25-35	15-20
Minced lean pork	250	50	15-20	10-15
Minced lean port	500	60	30-40	10-15
Poultry				
Chicken wing	1000	60	40	15-20
Chicken leg	150	60	20-25	10-15
Chicken pieces	500	60	25-30	10-15
Fish and seafood				
Fish fillets	400	60	15	10-15
Prawn	300	60	4-6	5
Vegetables				
Frozen in big piece	300	60	20-25	10-15
Frozen in small piece	350	60	15	8-10
Fruits				
Apple jam	250	60	20-25	10-15
Berries	300	60	8-10	10-12
Milk products				
Butter	250	60	20	10
Cheese	100	60	15	10-15
Cream	250	60	20-25	10-15
Baked foods				
Bread	250	60	10-15	10-15
Cake		100	6-7	1-2
Fermented products		100	10-12	10-15

The above information is for reference only, the heating time should depend on the actual situation and individual preference.

Frozen food can also be defrosted in the steam oven, which is much faster than defrost in room temperature.

Process is as follows:

- Please place meat in vessel or shelf.
- Please adjust the temperature (please refer to the attached table).
- Please select defrost time (refer to the attached table), and start the program.

Defrost tips

--All meat or poultry must be defrosted completely before cooking. When defrosting, please put the drip plate under the shelf to collect water. Thus food will not be soaked in water. When defrosting poultry, you shall pay extra attention to food hygiene. Do not use the liquid coming from the defrosted poultry. please dump it and clean the drip plate and your hands. Be vigilant against salmonella!

--For defrosting food that does not drip cooking liquor, please put it on the shelf or the plate after removed the packaging.

--You do not need to defrost fish completely before cooking, only to the extent that fish's surface can absorb flavoring would be enough.

--Please turn over, mix or separate food during the defrosting process.

--After finishing defrost, leave the food in room temperature for a while (please refer to the attached table), and ensure the food has been defrosted completely.

--After food is defrosted, please do not freeze it again.

--For pre-cooked food, defrost it in accordance with manufacturer's instruction.

Bottled pickle

Normal cooking function		
Foods	Temperature (Celsius)	Time(minutes)
Fruits		
Apple	90*	50
Apple jam	90*	65
Cranberry/ blackberry	80*	50
Gooseberry	80*	55
Fruits with seeds	85*	55
Vegetables		
Bean	100	120
Gucumber	90*	55

* The above information is for reference only, the heating time should depend on the actual situation and individual preference.

**The above listed time is based on a 1 litre bottle size. If using a 0.5 litre bottle size, please deduct 15 mins. If using a 0.25 litre bottle size, please deduct 20 mins.

Process is as follows:

- Put the drip plate in the first slide way, and put the shelf on top of it.
- Maximum 4 same-sized pickle bottles can be put on the shelf, and please ensure there is enough space between bottles so that steam can reach the bottles.
- After turn off the oven, please wait 30 minutes before take out the pickle bottles. This can make full use of remaining heat.
- Use cloth to wrap the bottles, and cool for about 1 hour.

Prepare full meal

Use the steam oven to cook full meal at the same time, which is not only economical but also convenient.

Process is as follows:

- Put cooking vessels on different layers or stand side by side, or overlap them one by one on the shelf. The cooking time usually is determined according to different food. That is to say, users need to open the oven at different time, and put in each dish. For example:

Rice	20 minutes
Fish fillet	6 minutes
Cauliflower	4 minutes

- Those that need the longest time to cook shall be first put into the oven (Rice)
- During the last 6 mins., put the second dish (fish fiuet) into the oven.
- During the last 4 mins., put the third dish (cauliflower) into the oven.
- After cooking is finished, you can take out all food.

Skinning

The steam oven can be used to skin vegetables and fruits, before freezing.

Process is as follows:

- Put prepared vegetable/fruit (for example, it has been cleaned, chopped up, etc.) into a multi-hole cooking vessel.
- Set 1 min. and confirm the selection.
- After skinning, do not freez vegetable/fruit until it is dried.

Disinfecting baby's bottle

The steam oven can be used to disinfect baby's bottle or other vessels. Firstly, you should read instructions of manufacturer, ensure all components, for example nipple, whether it can resist 100 ℃ high temperature.

Process is as follows:

- Place the drip plate into the lowest slide, and put the shelf on top of it.
- Open, clean and thoroughly wash the bady's bottle. Put all parts on the shelf separately without touching each other, and let steam reach them from all directions.
- Set 30 min. and confirm your selection.
- Use the feeding bottle as soon as possible after it is air-dried naturally. You should not assemble it until all parts are dry completely, so as to prevent bacteria from growing.

General precautions

Every time after use and cooling, please clean the entire oven, and dry it thoroughly; Please make sure the oven has been dried completely before closing the door.

Do not use vapor cleaner to clean this machine, for compressed vapor can cause the surface and components permanent damage for which the manufacturer shall not be responsible.

Do not use cleanser containing alkali/soda, acid or chlorine; do not use cleaning sprayer, dishwasher cleanser or erosive cleanser, hard brush, abrasive cloth and brass wire brush, etc. And sponge with abrasive, erosive cleanser shall not be used either, so as to avoid scraping the surface.

Side seal

Side seal of the oven's door

Please clean and dry the side seal of the oven's door every time after use. Please use cloth sponge with hot water. Do not use cleanser.

The side seal may be perforated or split after long period of time, please replace with a new seal if happened.

Do not use cleanser which contains surfactant.

The steam oven panel and shell

The steam oven's panel, control panel and shell can be cleaned with cloth by dipping hot water with little cleanser. After cleaning, use soft cloth to wipe and dry them. Because the painted area on the metal will be scraped and eroded easily by acid substance, please clean it carefully in accordance with above-stated steps. Stainless steel cleanser or scale remover is not allowed. After cleaning, you should wipe off remaining cleanser stain as soon as possible. For if stain remains for certain time, it will damage the surface.

Stainless steel panel and/or shell:

Please use cleanser without wearing effect. Please swab it along with the direction of "steel pattern", and strength should be even.

Drip plate, shelf and cooking vessel :

Please wash and dry it after use.

The above accessories are machine washable.

Inner wall of steam oven

Please clean the part of the oven.
part of the oven every time after use.

Use sponge or hygroscopic soft cloth to wipe off the coagulation on the inner wall of the oven.

Most cooking residual can be cleaned with cloth and water by adding small amount of neutral cleanser.

In some areas where water quality is not good enough, there may be a layer of white deposit which can be wiped off with wet cloth with small amount of vinegar.

Use damp cloth to clean the inner wall of the oven and then dry it.

In the meantime, clean and dry the oven's top, coagulation groove, inner wall of the oven's door and the independent water tank cavity.

Please make sure there is no cleanser pasting on the side seal of the oven's door.

Water tank

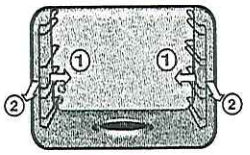
Please take out the water tank after use, empty and dry it.

Slide-way

Before cleaning the cooking cavity, please take out the slide-ways on both sides, cleaning will be much easier.

PROCESS IS AS FOLLOWS:

Turning the positioning buttons, you can easily remove the slide-ways. First pull the slides to the oven's interior ①, then pull outwards ②.



Use water with small amount of cleanser to clean the slide-ways, or put them into dishwasher to clean.

Reverse above steps, install the slide-ways back; push inwards then to both sides.

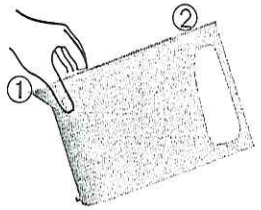
Heating plate

After a long period of time, the heating plate may accumulate with lime scale, please use citric acid to rid it.

Water tank

Please take out the water tank after use. Empty water, clean and dry it. And remove the built-in gadget from the box in the meantime.

- After cleaning, swab and dry the built-in gadget, then mount back to the tank. When mounting the built-in gadget (see the figure), please according to the angle of ①,then push it in according to the direction of ②.



In order to maintain hygiene, please empty the box after use so as to prevent the oven from accumulating coagulation. Please do not use wire brush and abrasive to clean it.

TROUBLE SHOOTING INDEX

Maintenance and repair work must be done by qualified personnel, so that security can be guaranteed. It could be dangerous for unqualified personnel to repair it. If any accident arisen because of this, the manufacturer shall not be taken for it.

What...if...?

···After turning off the oven, you can still hear sound of fan.

This oven has fan to pump out steam. After you turn off the oven, the ventilation fan will continue to work for a while.

···Fail to start the oven

Re-connect the power and start the oven. If you still cannot start it, please contact the after-sales service center.

···When you start the oven, in the meantime, there appears ⊓ symbol

Please check whether the oven's door has been closed properly.

···After you start the oven, it fails to heat up

Please check whether the water tank has been pushed to the proper position that touches the oven tightly.

···The heat starting time is too long

Check the heating plate; if there is a heavy layer of deposit, please clean it according to the steps stated in the part of **"cleaning and maintenance"**

···During the operation process, the oven gives off a great deal of vapor or vapor comes out from between components; please check:

--whether the oven's door has been closed properly?

--whether the door's side seal has been mounted properly?

Please press the side seal into the door evenly, if necessary.

--If the side seal is damaged, please replace it with a new one.

If you still fail to solve the problem, please contact the after-sales service center.

···when you touch the oven, the content on the display disappears.

Please turn off the steam oven, and then restart it. If the failure reappears several times, please turn off the oven, and contact the after-sales service center.

··· symbol appears on the temperature display, please check:

--Whether the water tank has been pushed to the innermost position, and tightly touches the oven?

--Whether there is enough water in the tank?

POWER SUPPLY CONNECTION

POWER SUPPLY CONNECTION

All work related with power supply connection must be done by qualified personnel.

It could be dangerous, if unqualified personnel install, repair or do other related work. The manufacturer will not be responsible for project that has not been recognized.

When doing the installation or maintenance work, please make sure the power supply is cut.

The data plate of oven has described the voltage and rated load, please ensure afore-stated data match with the power supply at home.

When using after all components have been assembled, ensure all electric parts have been covered properly, and any electrified part with live power must not be exposed.

Please use connector with fuse or plug with fuse and qualified switch outlet. And after plugging, the switch of outlet must still be connected properly.

If using insulator to connect, it must be done by qualified personnel, and in conformity with local safety regulations.

IMPORTANT NOTICE

The main wire attached is for connecting single-phase power supply AC 220V, 50 Hz.

If install or change plug is needed, please pay attention to the following color classification.

Green/yellow-earth wire
Blue-neutral wire
Brown-live wire

Because the wire color of the leading wire may not match with those in the plug's terminal.

The green/yellow wire connects the terminal with E mark, or earth wire symbol, or green, green/yellow colored terminal wire.

The blue wire should connect terminal with N mark or black colored terminal wire.

The brown wire should connect terminal with L (UK/Ireland), A (Australia/New Zealand), or green colored terminal wire.

IMPORTANT NOTICE

Safety is ensured when this oven is properly connected to the grounding system in conformity with international and local regulations. Users must test this basic safety requirement, so as to guarantee safety. If there is any question, please ask qualified technician to test your household's power supply system.

Direct or indirect damage (for example, electric shock arising from improper grounding) resulting from improper installation or connection shall not be burdened by the manufacturer.

Built-In installation

If you have any questions on the built-in installation, please feel free to contact our professional engineering consultant.
Tel : 8210 8210

AFTER-SALES SERVICE

If you meet any failure that does not belong to self-repair scope, please contact the dealer, or the after-sales service center.

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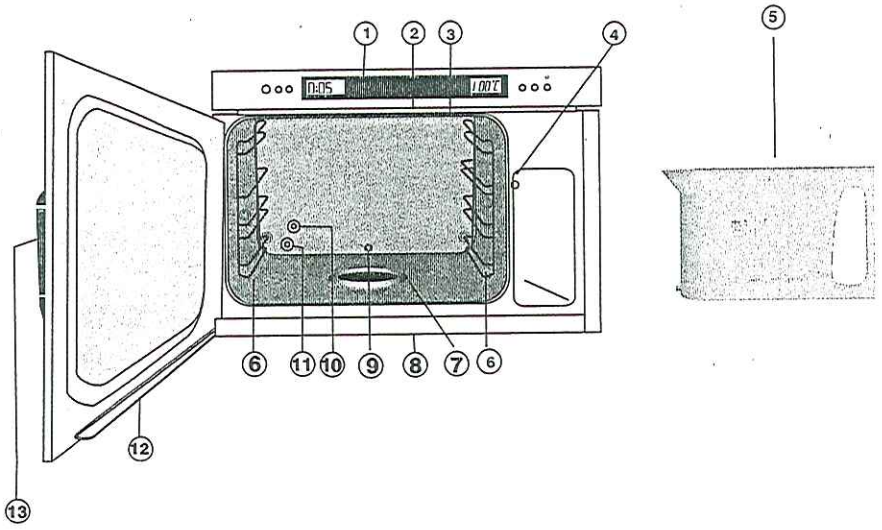
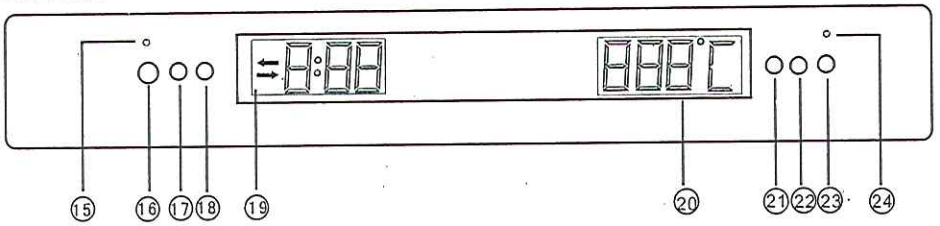
正面圖



① 控制面板
② 蒸汽出口
③ 爐門橡膠封邊
④ 水箱器獨立格
⑤ 水箱 (1升)
⑥ 器皿支撐架
⑦ 發熱盤
⑧ 蒸爐的凝結凹槽
⑨ 出水口
⑩ 蒸汽出口
⑪ 恒溫器
⑫ 爐門的凝結凹槽
⑬ 爐門按鈕

控制面板



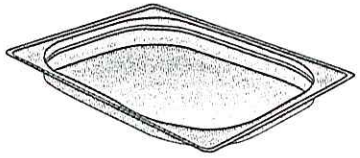
⑮ 電源燈
⑯ 電源開關
⑰ 時間-鍵
⑱ 時間+鍵
⑲ 時間顯示幕
⇌ 時間+/- 標識
⑳ 溫度顯示幕
⇌ 溫度+/- 標識
安全鎖
調溫溫度計
水量不足
㉑ 溫度-鍵
㉒ 溫度+鍵
㉓ 開始/停止鍵
㉔ 工作燈

隨機配件

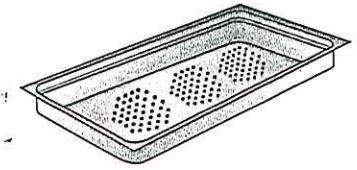
歡迎訂購額外配件。

滴漏盛盤

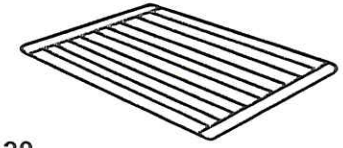
用作盛載滴漏的汁液



一個烹調容器
多孔式設計
作蒸煮用途



金屬蒸架
用作放置烹調器器皿



技術規格

產品型號	電源	額定功率	容量
GES25	220-240V~50Hz	1950W	25L

安裝與電源接駁

- 如本機未配備插頭或插頭已移除，則須由合格電氣技師進行安裝，並須遵從當地的安全規例如因錯誤安裝或接電引致任何後果，製造商概不負責。
- 本機按照國際及當地安全規例妥善接駁接地系統後，方可保證本機的使用安全。用戶必須測試這基本安全要求，確保安全。如有任何疑問，應由合資格技師進行家庭供電系統測試，若接地系統不由合資格技師進行家庭供電系統測試。因接地系統不良引致的後果(如觸電)，製造商概不負責。
- 本機切勿隨意更換電源線，非本機配置的電源線可能不符合本機的安全規定。
- 本機的設計，不適用於船上或旅行車、飛機等流動設備上，除非已經由合格工程師作出風險評估認為適合。
- 本機不可安裝得太高，應處於適當高度，令所有使用者都能安全接觸到各烹調位置和容器，否則由烹調器濺出的液體，可引致燙傷。

正確使用

- 首次使用本機前，請先閱讀本操作說明書有關本機的安全使用、操作及護理的重要說明，從而避免意外及損壞本爐具。
- 對於鑲嵌式的電器配件都需要妥善遮蔽。
- 沒有食物于蒸爐內時，切勿操作爐具。首次生熱除外。
- 本機只供說明書所述之用途。如作其他用途會有危險，風險由用者自負。如因使用不當引致任何損壞，製造商概不負責。
- 為保持衛生，請於每次使用後把水箱裏多餘的水倒出，避免積聚冷凝物於機內。
- 每次使用後，應用軟面抹乾凝結凹槽。
- 打開機門，讓爐內的濕氣散去，直至乾透為止。
- 如將不使用本機一段時間（如出渡假），應先徹底清潔本機，隨後讓爐門打開，以免產生異味。
- 水箱在使用中每加一次水要用布抹乾獨立格底部集水。

慎防損壞

- 切勿將未開的罐頭放入爐中加熱，以免罐頭因內部壓力而爆裂，損壞本機，亦有可能會引致損傷或燙傷。
- 蒸煮後的食物，不要留在爐中太久，以免水氣凝聚，侵蝕爐身。
- 只可使用含檸檬酸的除垢劑或除垢片為爐具除垢。切勿使用醋或含醋的清潔劑，因會侵蝕機身。
- 發熱盤要定期使用含檸檬酸的除垢劑除垢，以確保發熱體有良好的導熱性。
- 切勿使用蒸汽清潔器具清潔本爐具，因為蒸汽會損壞元件及爐具表面，製造商對此概不負責。
- 切勿讓小孩接觸本機。

慎防燙傷

使用時，本機（特別是爐門內壁和爐身外邊通風口附近）會很熱，蒸爐關掉後一段時間仍然燙手，切勿讓小孩觸碰。
如蒸爐仍熱，打開爐門時蒸汽會四散。請站後一段距離，直至蒸汽散盡。
小心打開爐門，慎防濺出凝結凹的熱水。

爐具損毀

- 如本機損壞或發生故障，請即關上開關，切斷電源。如蒸爐並未裝妥，請完全切斷電源。如以插頭及牆上插座接駁，請關掉插座及拔出插頭（請直接拔出插頭，不要拉扯電線）。請聯絡維修服務部。進行維修前請勿接回電源。
- 維修事宜須由合格及已受訓技師按照國際及當地安全規例進行。由不合格技師進行維修會有危險。切勿打開爐具外殼。
- 保用期內，必須由製造商認可的維修工程師進行維修，否則保用無效。
- 如使用本機的環境有蟑螂或其他害蟲，須特別注意時常保持本機及環境清潔。如因蟑螂或其他害蟲引致本機受損，本機將不獲保用。

安全指引

- 別讓小孩接觸蒸爐。
- 如電力插座接近本機，注意不要讓電線觸及本機，以防電線絕緣材料受損，引致觸電。
- 食物要煮透或徹底翻熱。影響烹調時間的因素很多，包括食物的大小、份量、溫度、菜譜、容器形狀和大小。有些食物存有微生物，要煮透才可將之殺死。因此，烹調或翻熱禽類等食物時，必須煮到熟透。如有任何不確定，請選擇較長的烹調或翻熱時間。
- 如使用塑膠容器，要確定器具可以耐熱達攝氏100度，否則會熔掉或裂開。
- 取出及放入水箱時，切勿傾斜。
- 為加強保護，拿燙手的器皿時，建議戴上隔熱手套。避免手套濕水，否則熱力會很快傳過手套，造成燙傷。

首次使用前清潔

首先取出水容器，用熱水沖洗乾淨。切勿使用任何清潔液或清潔劑。嵌入位亦可取出沖洗（請參閱「清潔與護理」部份）。

本機出廠前已用金屬清潔劑處理。要除去爐內的金屬清潔劑，可利用經熱水稀釋的清潔液。請勿讓清潔液接觸爐門封口位。請清潔水容器內壁及其他配件。

每次使用前

注水入水容器。

用戶不需要取出水箱蓋。

只可使用自來水或礦泉水。

水位必須高於水箱最低刻度線,低於最高刻度。需要時請加水。如：烹調15分鐘時，水位不能低於15min刻度線。

- 請用雙手提著水容器，將其推入蒸爐內直至接緊。小心不要讓水溢出。
- 滴漏盛盤總是要放在最低的一格滑道，以收集蒸煮時的汁液。

*請用抹布抹乾發熱盤裏的水。

功能表

功能	預校溫度*（攝氏）	可預設的溫度範圍（攝氏）
通用烹調	100	80-100
蔬菜烹調	100	90-100
魚類烹調	85	70-100
肉類/家禽烹調	100	90-100
翻熱	100	80-100
解凍	60	50-60

*預校溫度只提供參考，實際由各人喜好設定。

程式簡介

電源開關鍵--通電後，長按此鍵，爐具斷開電源;若要通上電源，再按一下此鍵.。

時間-鍵--長按此鍵可以減小烹調時間。

時間+鍵--長按此鍵可以加長烹調時間。

溫度-鍵--長按此鍵可以降低工作溫度。

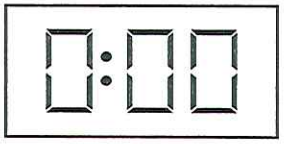
溫度+鍵--長按此鍵可以升高工作溫度。

開始/停止鍵--設定好烹調時間與溫度，按一下此鍵,蒸爐開始工作，若要停止工作，再按一下此鍵。

啟動及選擇功能

做好烹調前的準備工作，通上電源（電源燈會發亮）按以下步驟進行啟動蒸爐：

1、左邊的顯示屏會顯示 0:00（如左圖），將時間調到烹調所需的時間(1分鐘~1小時）



時間顯示屏

溫度顯示屏

2、右邊的顯示屏會顯示蒸爐裏的空間溫度（如右圖），將溫度調到烹調所需的溫度（50℃~100℃）。

3、時間和溫度預設完畢後，按一下開始鍵，工作燈發亮，蒸爐開始烹調。

程式啟動後

程式啟動後.你會聽到風扇和水泵的聲音，時間顯示屏上顯示設定的時間，時間暫不會倒計，待蒸爐加熱到所選溫度後，時間開始倒計，溫度顯示屏會顯示爐內的烹調溫度，可讓用戶得知爐內的溫度。

*請注意預熱冷藏或急凍的食物時，爐內的溫度開始會下降，然後會逐漸上升。

暫停程式

用戶可隨時打開爐門以暫停程式。

此時爐具會停止生熱，設定的烹調時間會儲存下來。

程式暫停後，蒸爐裏還有蒸汽，打開爐門時蒸汽會散出。請站後一段距離，直至蒸汽散盡。
打開爐門時，慎防濺出聚於凝結凹槽的熱水。
取出或放入滴漏盛或烹調容器時，慎防濺出汁液。同時不要接觸到蒸汽及蒸爐頂端，以免燙傷。

關上爐門便可繼續執行程式，蒸爐會再次生熱，顯示幕會顯示剩餘烹調時間。

安全鎖作用

打開門時,安全鎖圖示一直閃動，電蒸爐是不會啟動工作。

關上門後，安全鎖圖示不顯示，電蒸爐可以安全的工作。

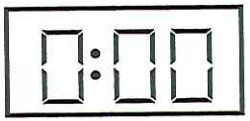
操作途中更改設定

蒸爐進行烹調時，不能更改功能，請退出重新設定再啟動。

按一下開始鍵蒸爐停止加熱，此時，用戶可以重新設定時間和溫度，設定完畢後，按一下開始鍵，蒸爐繼續加熱。操作途中把食物拿出，若在烹調過程中，把食物拿出不再烹調時，必須退出程式(即按一下開始鍵)，蒸爐停止加熱。

烹調完畢時

烹調時間結束時會有響聲提示。同時，時間顯示會出現三個0。



■ 若要關掉蒸爐，請按住電源開關鍵，直到顯示幕沒有顯示。

✳請注意，烹調完成後風扇會繼續運作一段時間。此時，最好不要立即關掉電源，應該等風機把蒸爐內剩餘的蒸汽排出後才關機。

使用後

■ 取出滴漏盛套，並倒掉汁液。

■ 每次使用後，按「清潔與護理」部份所述清潔方法及抹乾蒸爐。

■ 蒸爐內壁沒乾透前，不要關上爐門。

✳ 請注意烹調完畢後，爐內的周邊溫度較高，小心燙手。

如蒸爐仍然熱，打開爐門時蒸汽會散出。請站後一段距離，直到蒸汽散盡。

打開爐門時，慎防淺出積聚於凝結凹槽的熱水。

取出或放入滴漏盛盤或烹調容器時，慎防濺出汁液。同時不要接觸到蒸汽及蒸爐頂端，以免燙傷。

水量不足

水量不足符號 會在溫度顯示屏上閃動。 操作時亦會發出響聲提示。

步驟如下：

■ 檢查水位，需要時可加水。

■ 把水容器推回原位，直至接緊。

■ 關上爐門待水量不足符號不閃動時，按一下開始。
現在可如常使用蒸爐。

容器選用

本爐具隨附不銹鋼烹調容器。用戶亦可自購其他配件。

選擇合適的烹調容器時，請注意：

盡可能使用多孔式烹調容器，例如烹調蔬菜。蒸汽可從四面八方接觸到食物，使食物烹調更平均。

對於大件食物如馬鈴薯，蒸汽可充份發揮作用，因為食物間有足夠空隙，讓蒸汽滲透。因此，大量食物和小量食物烹調時間都相同，用高身的大容器即可。盡可能分開食物，讓蒸汽有更多空間滲透。食物如焗製品、豌豆或蘆荀嫩芽等，由於空間很小或沒有空間、蒸汽不能全面發揮作用，烹調時間會較長。容器越滿，烹調時間越長。用2至3個扁身的容器，比用高身容器為佳。食物只可放致 3 至 5厘米高。表列的烹調時間是以此為標準。蒸爐的設計可煮6至8人份量，注意不要放入過量食物。

耐熱玻璃、陶瓷玻器、瓷器、不銹鋼及搪瓷器皿均可使用。

注意：

- 如使用塑膠烹調容器，請確保容器可抵受攝氏100度高溫及蒸汽。
- 如使用厚身的容器，烹調時間會較長。
- 請將烹調容器放在隨附的蒸架上。
- 容器的邊緣頂部，與烹調格頂部最少要距離3厘米，讓足夠的蒸汽進入容器內。

蒸煮一覽表

食物	重量（克）	溫度（攝氏）	時間（分鐘）
蔬菜			
西蘭花(小棵)	500	100	4-6
小椰菜	800	100	12-14
椰菜(小棵)	500	100	6-8
青豆	750	100	8-10
豌豆	250	100	3-5
薯仔(去皮切半)	500	100	20-25
薯仔(連皮)	700	100	30-35
紅蘿蔔(切碎)	700	100	6-8
白蘆荀	500	100	10-14
肉類及香腸			
雞(一隻)	1000	100	20-25
雞（切碎）	550	100	6-7
德國香腸	350	90	2-4
排骨（切碎）	500	100	7-9
肉片	350	100	6-8
魚類			
三文魚柳	350	100	6 - 8
鰈魚柳	250	85	5 - 7
鯉魚柳	300	85	5 - 7

食物質量與天氣因素會直接影響蒸煮效果，以上資料只供參考、蒸煮時以實際情況及個人喜好為准。

蒸煮一覽表

食物	重量（克）	溫度（攝氏）	時間（分鐘）
焗製品			
芝士通心粉	500	100	25-35
焗肉餅	550	100	10-12
豆類			
小扁豆、先浸水	450	100	10-15
乾豆、先浸水	450	100	22-25
小扁豆、不浸水	500	100	20-22
飯及雜物			
小麥	300	100	10
泡飯	350	100	20
全殼麥	250	100	16-35
焓蛋			
微熟	500	100	3-4
中熟	500	100	5-6
熟透	500	100	8-10
水果			
蘋果/梨切塊	250	100	3-5
櫻桃	300	100	3-4
大黃	200	100	1-3

食物質量與天氣因素會直接影響蒸煮效果，以上資料只供參考、蒸煮時以實際情況及個人喜好為准。

蒸煮貼士

蒸汽可防止抽乾食物水分，令食物更濕潤多汁，因此蒸汽烹調適用於多種食物，如餃子、布丁、魚和肉類、蔬菜等。

用戶可使用爐內任何一格烹調，並可同時烹調多層食物，但烹調時間不變。

即使過了火喉，食物都不會烘焦或變脆，芝士熔得恰到好處。此為健康的烹調方法，較慣常的烹調方法更能保留食物的鮮味。

冷凍食物如蔬菜等，如凍結成一團，首先破開才蒸煮，烹調時間與新鮮蔬菜大致相同。

蒸煮方法較慣常的烹調方法更能保留食物的原汁原味，因此可於煮熟後才進行調味。

乾食物如麵食及飯等，須與汁液一同烹調。烹調麵食時，汁液應蓋過麵食。而烹調飯及豆類等食物時，食物與汁液的比例應為1:1。食物的汁液不會揮發，可能被食物吸收(如米或麵食)，或是變成醬汁(如焗虫)，醬汁可在烹調後加到食物上。

如要蒸魚，請在多孔式烹調容器上塗一點油：如烹調雞蛋，請在密底式烹調容器上加塗一點油。

為防止上層食物汁液滴落下層食物，影響味道，密底式烹調容器應放在多孔式烹調容器上。請使用掛架。

翻熱

翻熱功能	
需翻熱的食物	時間（分鐘）
蔬菜	
花椰菜、紅櫧菜豆	2
球莖甘藍、紅蘿蔔	2
小食	
餃子、薯仔（切半）	3 - 4
麵食/飯	2 - 3
肉類家禽	
炸雞塊	3 - 5
醬汁肉丸	3 - 5
燉肉	3 - 5
肉塊（1.5釐米厚）	3 - 5
包餡肉卷	3 - 5
魚類	
魚塊	2 - 3
魚肉（切半）	2 - 3
主菜	
燉雞配飯	3 - 5
烤豬肉配薯仔蔬菜	3 - 4
蕃茄醬義大利粉	2 - 3
濃湯/砂鍋菜	
砂鍋菜	4 - 5
菜湯、忌廉湯、青菜湯	2 - 3

以上資料只供參考、蒸煮時以實際情況及個人喜好為准。

本蒸爐翻熱食物的效果十分理想。

步驟如下：

- 將食物放在平碟上，用較高身的碟或耐熱鋁箔覆蓋。
- 把溫度調到100℃
- 選擇時間（請參閱附表）並確定選擇。

貼士：

如醬汁分開端上，請用蓋蓋著分開進行翻熱。

解凍

解凍功能				
需解凍的食物	重量（克）	溫度（攝氏）	解凍時間（分鐘）	擱置時間（分鐘）
肉類				
肉片、肉排、香腸	800	60	25-35	15-20
絞肉	250	50	15-20	10-15
絞肉	500	60	30-40	10-15
家禽				
雞雙	1000	60	40	15-20
雞腿	150	60	20-25	10-15
雞件	500	60	25-30	10-15
魚類、海鮮				
魚柳	400	60	15	10-15
大蝦	300	60	4-6	5
蔬菜				
大塊凍結	300	60	20-25	10-15
小塊凍結	350	60	15	8-10
水果				
蘋果醬	250	60	20-25	10-15
草莓類	300	60	8-10	10-12
奶類製品				
牛油	250	60	20	10
芝士	100	60	15	10-15
焗製品				
麵包	250	60	10-15	10-15
蛋糕	-	100	6-7	1-2
發酵焗製品	-	100	10-12	10-15

以上資料只供參考，蒸煮時以實際情況及個人喜好為准。

急凍食物亦可用蒸爐解凍，比放置在室溫解凍快捷得多。

步驟如下：

- 請將肉類放置於器具中或掛架上。
- 請調校溫度（請參閱附表）。
- 請選擇解凍時間（參閱附表）並啟動程式。

解凍貼士

所有肉類及家禽須於烹調前完全解凍。解凍肉類及家禽時，請將滴漏盛盤放置於掛架下面，以收集水。這樣食物便不會浸在水中。解凍家禽時，要特別注意食物衛生。不要使用解凍家禽後的汁液，請將之倒去，並清洗滴漏盛盤及雙手。小心感染沙門氏菌！

解凍不會滴汁的食物，在除去包裝後，可放在掛架上或碟中。

- 魚類於烹調前不用完全解凍。只須解凍至魚身表面可吸收調味料。
- 請於解凍中途翻轉、攪拌或分開食物。
- 解凍完畢後，讓食物在室溫中擺放一段時間（請參看附表），確保食物已完全解凍。
- 食物經解凍後，不要重新急凍。
- 預先煮好的食物，請按製造商指示進行解凍。

入瓶醃製

通用烹调功能		
食品	溫度（攝氏）	時間（分鐘）**
水果		
蘋果	90*	50
蘋果醬	90*	65
紅/黑莓	80*	50
鵝莓	80*	55
有核水果	85*	55
蔬菜		
豆類	100	120
小黃瓜	90*	55

*以上資料只供參考，蒸煮時以實際情況及個人喜好為准。
所列時間乃根據1.0公升瓶身而定。如使**用0.5公升瓶身，可減少約15分鐘。如使用0.25公升瓶身，則須減少約20分鐘。

步驟如下：

- 將滴漏盛盤放於第一層滑道，掛架放在上面。
- 最多可放4個相同大小的醃製瓶在掛架上，確保瓶身之間有間隙讓蒸汽包圍瓶身。
- 關爐30分鐘後才取出出醃製瓶，可充分利用剩餘熱力。
- 用布蓋著瓶身，讓其冷卻約1小時。

準備全餐

用蒸爐於同一時間烹調全餐，既經濟又方便。

步驟如下：

- 將烹調容器放在不同層數、或並排擺放，或一個疊一個擺放於掛架上。烹調時間通常因不同食物而定。即用戶需要於不同時間打開蒸爐。加入個別菜式。例如：

飯	20分鐘
魚塊	6分鐘
花椰菜	4分鐘

- 烹調時間最長的先放入蒸爐，例如飯。
- 到最後6分鐘，將第二碟食物（即魚塊）放進去。
- 到最後4分鐘，將第三碟食物（即花椰菜）放進去。
- 烹調完畢後，可同時將所有食物取出。

蒸熟去皮

蒸爐可用作去除蔬菜及生果的皮。以便進行急凍。

步驟如下：

- 把準備好的蔬菜/水果（如已洗淨，切開等），放入多孔式烹調節容器內。
- 設定1分鐘並確定選擇。
- 去皮後，再將蔬菜/水果待乾透後便可急凍。

消毒嬰兒奶瓶

蒸爐可用來為嬰兒奶瓶或其他容器消毒。先查看製造商的說明，瞭解所有組件如奶咀等，是否可抵受攝氏100度高溫。

步驟如下：

- 將滴漏盛盤放入最低層滑道，將掛架放在上面。
- 拆開、清潔和徹底清洗奶瓶，將各部份散放在架上，不要互相碰到，讓蒸汽從四面八方接近。
- 設定30分鐘並確定選擇。
- 讓奶瓶自然風乾後儘快使用。待各部份乾透後才組裝，以免細菌滋生。

一般注意事項

每次使用後，請清潔整個爐具，並讓其徹底乾透。待爐具冷卻後才進行清潔。
關上爐門前，確保爐具已安全乾透。

切勿使用蒸汽清潔器清潔本機，加壓蒸汽會對表面和配件造成永久損害，對此本公司概不負責。
切勿使用含有堿/蘇打、酸或氯的清潔劑，亦不要用清潔噴霧、洗碗碟機清潔劑或磨蝕性清潔劑、硬刷、百潔布及鋼絲刷等。沾有磨腐性清潔劑的海綿亦不要使用，以免刮花表面。

封邊

爐門封邊

每次使用後，請清潔及抹乾爐門封邊。
請使用布海綿，再加上熱水，不要使用清潔劑。
爐門封邊可能會因日久而穿孔或裂開。
如出現此情形，請更換新的封邊。

不要使用含表面活性劑的清潔劑。

蒸爐面板及外殼

蒸爐的面板、控制面板及外殼可以熱水開少量清潔液，再用布拭抹。清潔後用軟布抹乾。面板金屬顏色塗漆控制區，容易刮花和受酸性物質侵蝕，因此請如以上所述小心清潔。不要用不銹鋼清潔劑或除垢劑。使用除垢劑後應儘快抹除污積。如污積殘留一段長時間，會損壞表面。

不銹鋼面板及/或外殼：
建議使用不磨損清潔劑及護理劑。
請沿著[鋼紋] 方向拭抹，力度要均勻。

滴漏盛盤、掛架及烹調容器

每次使用滴漏盛盤、掛架及烹調容器後，都要洗淨和抹乾。

以上附件可放入洗碗碟機清洗。

蒸爐內壁

每次使用後，請清潔爐具內部。
使用海綿或吸濕力強的軟布抹去爐內壁的凝結物。
大部份烹調殘除物都可用布及溫和清潔濟加熱水清潔。
在水質較差的地區，爐具內壁可能會有一層白色的沉積物。可用濕布和少量醋抹掉。
用清水抹淨內壁並抹乾。
同時清潔及抹乾爐具頂部、凝結凹糟、爐門內壁及放置水容器的獨立格。

請確定沒有清潔劑粘在爐門封邊。

水容器

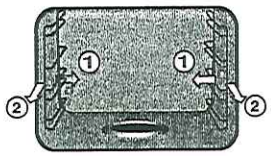
每次使用後，請取出水容器，將水倒清及抹乾。

滑道

清潔烹調格前，先取出兩邊的滑道，清潔會更容易。

步驟如下：

旋轉定位按鈕，可輕易把滑道拆下來。把滑道先向爐中間①拉，再向外②拉出。



用水沾少許清潔液清潔滑道，或將之放入洗碗機清洗。
倒轉上述程式，裝回滑道，把滑道向入推再向爐邊推。

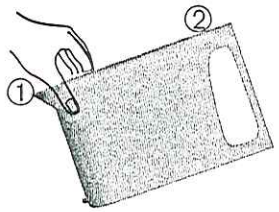
發熱盤

蒸爐使用一段時間後，發熱盤會積聚水垢，請使用檸檬酸清除水垢。

水容器

每次使用後，請取出水容器，將水倒清及抹乾。請同時取出嵌入物。

■ 清潔後，將嵌入物抹乾，然後裝回水容器。裝回嵌入物時（見圖示）以①的角度，向下方②推入。



為保持衛生，每次使用水容器後請將水倒清，避免爐具積以凝結物。

請勿使用百潔布及鋼絲刷等清潔。

保養及維修工作必須交由合資格的人員去進行，以確保安全，由不合資格人員修理會有危險；因擅自修理而引起的意外，製造商概不負責。

假如…應怎樣?

…關掉蒸爐後，仍聽到聽到抽氣扇聲音。

本爐具裝有抽氣扇抽出蒸汽。關上蒸爐後，抽汽扇仍會運作一段時間。

…未能開啟爐具。

重新接駁電源並開啟蒸爐。如仍未能啟動，請聯絡維修服務部。

…啟動爐具時出現🔒符號。

請檢查爐門是否關好。

…啟動爐具後未能生熱。

請檢查水容器是否推到最後位置，緊接爐具。

…生熱階段為時太長。

檢查發熱盤

如有一層很厚的沉積物，請按（清潔與護理）部份所述進行除垢。

…爐具操作時冒出大量蒸汽或蒸汽從零件之間冒出，請檢查

- 爐門是否已關妥。
- 爐門封邊是否已裝妥

如有需要，請將封邊平均地按入爐門。

- 如爐門封邊受損，應換上新的對邊。

如未能解決問題，請聯絡維修服務部。

… 觸碰爐具後顯示幕的顯示消失。

請關掉蒸爐，然後再啟動，如重覆出現數次故障，請關掉蒸爐並聯絡維修服務。

…🌡符號出現於溫度顯示幕。

請檢查：

-水容器是否推到最入位置，緊接爐具。

-水容器內是否有足夠的水。

電力接駁

一切電力接駁工作，必須由合資格人員進行。

由不合資格人員進行安裝,維修等有關工作會有危險。製造商對未獲認可的工程概不負責。

確保進行安裝或維修工作時，本蒸爐已切斷電源。

蒸爐的資料牌上已注明電壓 額定負載，請確保上述各種與家中的電源配合。

本蒸爐若裝嵌後使用，以確保所有電器零件已妥善遮蔽。帶電部份絕對不可外露。

請使用有保險絲的連接器或有保險絲的插頭，及正當的開關插座。插座的開關必須於裝嵌後仍易於接觸。

如要使用絕緣器接駁，應由合資格人仕進行，並必須符合當地的安全條例。

重要事項

隨附的主電線，是供接駁至單相220V 50Hz交流電源。

如須安裝或更換插頭，注意總掣導線的線心按照下列顏色分類。

綠/黃　–地線
藍　　–中線
啡　　–火線

由於蒸爐導線的顏色線心可能與插頭接線端的顏色標記不對應，請照以下指示接駁。

綠黃色的線連接有E標記或接地符號或綠色、綠黃色的接線端。

藍色的線須接駁有N字標記或黑色的接線端。

啡色的線須接駁有L字（英國/愛爾蘭），A字（澳洲/新西蘭）或線色的接線端。

重要事項

當本爐與符合國際及當地安全規例的接地系統妥善接駁後，方可保證本爐具的使用安全。用戶必須測試這基本安全要求，以策安全。如有任何疑問，應由合格技師進行家居供電系統測試。

因安裝或接駁不妥當，直接或間接引致損壞（如接地不良引致的觸電），本公司概不負責。

嵌入式安裝

如對嵌入式安裝有任何疑問，請查詢公司專業工程顧問。

電話：8210 8210

售後服務

各下如有任何不是自行修理的故障，請聯絡您的經銷商，或維修服務部